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妻を亡くした高校教師・犬塚は、
男手ひとつで、娘・つむぎの子育てに奮闘中！
でもどうしても料理がうまく作れない…。
そんなとき、教え子の小鳥が
料理を教えてあげると言い出した！
愛娘ふ女子高生と回む
あったか食卓ドラマ、開幕です。

WASHOKUDAN!!

RAWS MANGARAR.COM

KOROKKEKKO

Typesetting, Quality check

"TYPESETTING THIS MANGA IS NOTHING BUT HELL BUT I GOTTA TRY OUT THOSE RECIPES SOMETIME~"

OKONOYA MIYAKI

Translation, Quality check

"CALL ME SEMPAI. I HAVE A THING FOR SINGLE DUDES AND KIDS. *PAPA FEELS*"

YANKEETORI

Cleaning, Redrawing

"ALL THOSE DOT-SCREENTONES ARE KILLING ME!"

RAMENKO

Proofreading

"FOOD."

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雨隠ギド

amaama to inazuma
Amagakure Gido

甘々と稲妻

Chapter 3

Bessatsu Shonen Magazine KC

Chapter 3　Tsumugi and the Long Awaited Hamburg

RUSTLE...

BEEP BEEP BEEP

TROT

TROT

TROT

'MOR-
NIIII-
IING
...

CLACK

Plod

NYAM

CLICK

sil

ence

Plod

Wow

li

ft

To Kotori

From Mom

Whoa

*FRIED TOFU

Oooh

The aburage's* so long!

STRETCH

*MISO IS NEVER SUPPOSED TO BE ALLOWED TO BOIL.

HOW'S THE MISO SOUP? IT... BOILED OVER* A BIT THOUGH

I EVEN TRIED PICTURING THE TASTE OF TONJIRU* WHILE MAKING IT...

*PORK BROTH

DAD'S SIDE IS ALL BURNY, HUH...

BECAUSE I'M TAKING RESPONSIBILITY...

NOW FOR THE WEATHER ....

CONGRATULATIONS!

BEEP

REALLY?! THAT'S A THING?

SIGH...

!?

YES TSUMUGI, THAT MEANS YOU'VE WON ...

BEEP ...

SNAP

LIVE BROADCAST!?

Good morning
Mom's going to be on live TV from 7:15
I'm nervous
Do you bes
Kotori

HM

WHAT'S THIS

7:15 ...?

WHAT

FROM NOW?

Watch!

2-hour long special from 7 a.m.

Quiz Academy Witty-Wit

--And now, the 7 o'clock morning show "Quiz Academy Witty-Wit Special" presents today's special guest ----!

COOKING RESEARCH STUDENT IIDA MEGUMI-SAN!

WE ALSO HAVE THE HIGH-LOW PARDA DUO AND TAKA MEGU-SAN JOINING US-

!?

AHAHAHA

WHAT

lida-san don't just talk whenever you like ple---ase

YAAAAAY

Kotoriiiiii Are you watchiiiiiiing? Your mom is doing her beeeeeeest

MY MOTHER WAS IN A SAILOR UNIFORM ...

WHEN I TURNED ON THE TV THIS MORNING

(CHOMP

JEEEEZE THERE ARE THINGS THAT ARE AND AREN'T OKAY, EVEN IF IT'S FOR TV!!

-- SO

NOT OKAY! THAT'S OBVIOUSLY OUT!!

(CHOMP

... YES ...

IT'S NOT LIKE SHE'S BECOME AN ENTERTAINER THOUGH

SO THAT'S THE REASON YOUR MOM'S BUSY?

THAT'S THE PROBLEM?

I'VE NEVER EVEN WORN A SAILOR UNIFORM!

IT LOOKED GOOD!

AHH ...

....I BURNT THE SCRAMB-LED EGGS ...

AHH ...

AFTER I ADDED THE MISO AND TURNED ON THE HEAT

IT STARTED BOILING SO I ADDED HOT WATER AND DILUTED IT

YOU MADE TONJIRU !

BUT YOU MA-NAGED TO MAKE THE MISO SOUP, RIGHT?

HM ?

OH YEAH

HOW DID BREAK-FAST GO ?

clamor

HUH ?

HMM

... I SEE

SENSEI, ARE YOU AFRAID OF UNDER-COOKING ?

clamor

day

SFX: HAMBURG STEAK IS SOMETHINGLIKE A SALSIBURY STEAK

WHY? WHAT'RE YOU DO-ING?

EH ...

MA-KING A HAM-BURG* --

NEEEEXT TIIIME !

BUSY BUSY

TSUUU-MUUU-GIII-CHAN

LET'S PLAAA-AAY

SFX: BAM

for Dad !

This is

REAL-LY? IT'S OK!?

MINE TOO --

YOU CAN USE MINE

WE HAVEN'T BEEN PLAYING WITH CLAY LATELY SO IT'S FINE

AFTER MAKING ONE THERE ISN'T ENOUGH CLAY TO MAKE THE PLATES AND CHOP-STICKS OR SPOONS...

WAH

THAT'S TOUGH ...

TSU-MUGI-CHAN, YOU'RE COMING OVER TO PLAY TODAY, RIGHT ?

CAN'T WAIT--

YEAH! DAD SAID TO TELL YOU THANKS --

IT'S ABOUT TIME TO GO HOME--

EVERY-ONE--

LET'S CLEAN UP--

Oka-y

.....

THANKS !!

IT'S FINE

SURE

?

YEAH !

stuf

YOU'RE BRINGING THAT?

fed

TSU-MUGI-CHAN

TSU-

WHOA SO UNFAIR

YOU KNOW WHAT? THEY GAVE IT TO ME !!

OH WHAT'S ALL THAT CLAY?

BUT YOU KNOW, IT'S UNFAIR, HOGGING IT ALL, RIIIIGHT ?

YEAH ...

... YOU'RE WRONG, THEY GAVE IT TO ME!

RIGHT ?

SENSEI-- Y'KNOW SHE TOOK PEOPLE'S CLAY

WOW, SO YOU'RE NOT GONNA GIVE IT BACK,

THEY GAVE IT TO ME SO IT'S MINE NOW!

that makes you a THIEF !

EASY
RECIPE SEARCH

AH
HELLO THIS IS INUZUKA
YES
EH
YES
AH-- ...
MY APOLOGIES, I'LL HEAD OVER RIGHT NOW

THA- ...
RING RING RING

YES-
SEN-SEI
B'DADUMP

BEEP
AH ...
... WHAT'S WRONG ?

EH
NO, WHY DO YOU ASK ?
OH
DID SOMETHING GOOD HAPPEN ?
JUST SEEMED THAT WAY

TSU-MUGI!

SEEMS LIKE THERE'S A BIT OF TROU-BLE WITH MY DAUGHTER

AH— IT'S FINE. YOU CAN GO. TAKE CARE

I'LL LET THE PRINCIPAL KNOW.

SORRY FOR CALLING YOU OUT, INU-ZUKA-SAN

SO ...

TSU-MUGI AND MIKIO-KUN ARE ...

NOT AT ALL, IT'S FINE. THANK YOU.

TSU-

TSU-MUGI-CHAN SCRATCHED ME!!!

TSU-MUGI DID NOT

TINY

OVER THERE

Tsu-mugi didn't do it!

DID YOUR HAND HIT HIM, TSU-MUGI?

BUT STILL!!

IT HURT, DIDN'T IT?

WHEN MIKIO-KUN PUSHED HER, TSUMUGI-CHAN'S HAND NICKED HIM, RIGHT?

SEN-SEI SAW IT WASN'T ON PUR-POSE.

SHOCK

BAM

MI-KI-OO-OO

Uh ...

U--- ...m

MIKIO PUSHED HER FIRST, RIGHT? THEN YOU HAVE TO APOLO-GIZE!

I.. I WENT LIKE BAM'N... GOT ALL WOB-BLY... HER HAND WENT LIKE WHOOSH... N'SCRATCHED ME....

NO... DID NOT ...

YOU'RE MAKING GIRLS CRY AGAIN!!

WAH PLEASE CALM DOWN

THEN WHAT HAP-PENED!?

HEY! DO IT PRO-PER-LY!!

SO-..

SOR-RY... ...

DON'T WAN-NA

PLEASE LISTEN TSUMUGI-CHAN ...

TSU-MUGI ... MIKIO-KUN IS APOLO-GIZING

NO -- WAY

SEE YOU TO-MORROW

BOW

BYE BYE

TSU-MU-GI-CHAN

HUH ?

WOULD IT BE AL-RIGHT IF I TALK WITH HER ABOUT IT AT HOME ?

SOR-RY

...

...

DING

Vroom

IT'S JUST DAD HERE NOW

TSU-MUGI

...
YEAH

HE CALLED YOU SOMETHING YOU DIDN'T LIKE, HUH ?

I KNOW. TSUMUGI'S NOT A THIEF

... THEY GAVE IT TO ME.

I'M NOT A THIEF.

.....
.....
OKAY
...

THERE THERE

PAT PAT

... WHY ?

BECAUSE DAD DOESN'T LIKE IT WHEN TSUMUGI'S CALLED A THIEF EITHER, EVEN BY MISTAKE.

HEY HOW ABOUT WE GET SOME CLAY FOR HOME AND GIVE EVERYONE'S BACK ?

AND SO I THOUGHT HAMBURG COULD LIFT HER SPIRITS !

RIGHT ... LET'S DO OUR BEST!

SO... SORRY ...

SORRY ...

FIDGET FIDGET

IT SEEMS THEY CAN'T QUITE GET OVER IT

YES ... THOUGH THEY MORE OR LESS MADE UP THIS MORNING

SIIIIIH...

I SEE SO THAT'S WHY SHE'S SO DEPRESSED

The Next Day

TSUMUGI-CHAN !

TODAY'S THE DAY YOU'LL FINALLY GET YOUR HAMBURG !

NOD

OOH THAT SERIOUS ... ?

WE'LL BOIL THEM

BOILED HAMBURG !

WEREN'T HAMBURG DIFFICULT TO CONTROL THE TEMPERA-TURE FOR ...?

AH, ABOUT THAT

SO WITH THAT,

I'LL HAVE SENSEI MINCE THE ONIONS !!

dah

AND THEY'RE DELICIOUS !

THE MIDDLE WON'T BE RAW OR ANY-THING --

On-ion

Pan-ko*

Ta

Ground beef

Ground pork

AH, I SEE

* BREADCRUMBS

SEEMS LIKE YOUR EYES WILL GET SUPER ITCHY ...

EASY TO PUT ON OVER MY GLASSES

THIS IS ...

... THEN ...

O-- --KAY, NOW ...

I DON'T KNOW IF IT'LL COME IN HANDY BUT...

AH-

HM, HOW SHOULD I DO THIS ...

IT'S TRUE.

LOOK, SHE'S LAUGHING A BIT...

Cut from the top down

Spin around

Vertically

Next

Leave this part

first cut horizontally

Cut in half

The rough parts do like this

It's so easy!

Chop it finely!

THERE GOES MY MOTIVATION ...

BUT I COULDN'T UNDERSTAND A SINGLE THING LOOKING AT IT...

JUST IN CASE, I HAD MOM WRITE IT DOWN WITH THE RECIPE...

SIGH ...

I DON'T HAVE ANY CONFIDENCE AT ... I MIGHT CUT MYSELF THIS SO IT'S BETTER NOT TO LOOK...

Y-YES!

SORRY!

BUT I'LL DO IT

WORRY

WORRY

SLIDE

...

...I HAVE A LOT OF BANDAIDS, SO...

I'M GLAD WE DIDN'T HAVE TO GET OUT THE BAND-AIDS...

IT'S A PALE, HALF-TRANSPARENT, DELICIOUS LOOKING BROWNISH COLOR!

SIZ

ZLE

(HOP

(HOP

--- OKAY!

SAUTÉ UNTIL CARAMELIZED ...

CARAMELIZE? WHAT'S THAT?

BUT THERE ARE PEOPLE WHO ADD OKARA* AND TOFU OR KIWI TOO

IT'S ACTUALLY PRETTY BASIC YOU KNOW--

IT'S A REAL TREAT BUT IT USES LESS INGREDIENTS THAN I THOUGHT ...

UMM, SO I SOAK THE PANKO... IN MILK... ?

HM

*SOY PULP

YOU LIKE CLAY, RIGHT ?

WE'RE GOING TO SHAPE THE PATTIES NOW ...

TSUMUGI WANNA HELP ?

TSUMUGI ...

WHAT WOULD MAKE YOU HAPPY ?

I WON'T ...

DAD SAID HE UNDER-STANDS, RIGHT ?

TSU-MUGI ISN'T A THIEF

AH

BUT ...

IT'S NOT THAT-- ...

... THAT'S NOT IT .....

... ... BUT

I FEEL LIKE I DID SOME-THING BAD

SQUEEZE

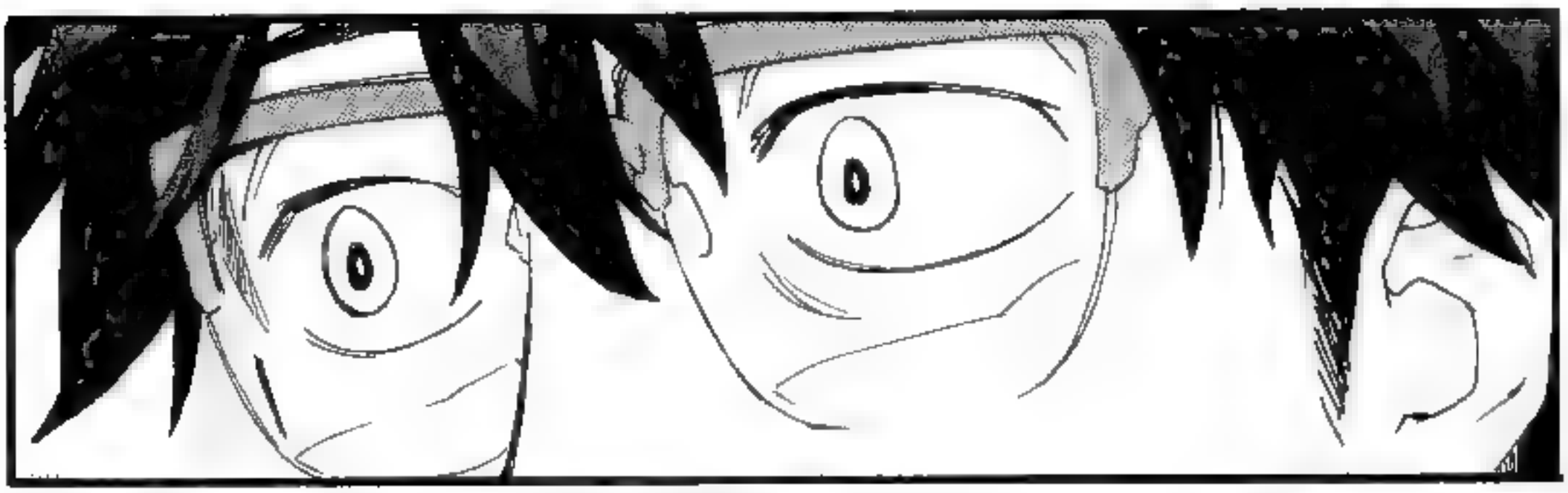
TEL-LING PA-RENTS ... WHEN YOU'VE DONE SOME-THING BAD

ISN'T IT REAL-LY HARD ...?

? WHAT'S WRO- ...

WHISPER

SEN-SEI, TRY TO LISTEN CLOSER



I'M NOT A THIEF BUT-- ...
I DID GET A LOT OF CLAY-- ...
AND DIDN'T GIVE IT BACK-- ...
TSU-MUGI BE-CAME A BAD KID-- ...
AH
TSU-MU-GI ?

TSU-
MUGI
!

TSU-
MUGI
ISN'T A
BAD
KID

EVEN
IF TSUMUGI
MADE A MISTAKE
AND DID SOME-
THING BAD, I
STILL LOVE
TSUMUGI

DAD
LOVES
TSUMUGI
NO MATTER
WHAT

EH
HEH
...

AND
SO
YOU
KNEAD
AND KNEAD
AND KNEAD
THIS

Nod.

AL-RIGHT. COME, TSU-MUGI!

NNG

SLAP

YOU SHAPE IT WHILE AND JUST LIKE THIS

SLAP

RE-LEASING TRAPPED AIR

SFX: SLAP

140

AFTER THIS WE'LL BOIL THEM SO JUST BROWNING THEM... IS FINE!

HN---..

I THINK THE BOTTOM LOOKS ABOUT DONE?

boil

SLIDE

boil

SLIDE

CRUMBLE IN... A BOUILLON CUBE

BUBBLE

BUBBLE

OHH

THE SAUCE IS JUST A SIMPLE CANNED TOMATO BASE--♪

♫

LET'S JUST ADD KETCHUP AND SAUCE--

Fi-

Fi-nished...!

MM

SULP...

THIS IS THE MOST IR-RESISTIBLE HAMBURG I'VE EVER SEEN...

EVEN MADE IT MEDAMA-YAKI*...

THANKS FOR WAI-TING TSU-MUGI! LET'S EAT

PHEW

*HAMBURGER TOPPED WITH A SUNNY-SIDE-UP EGG

TSU-MUGI YOUR HAIR ...

Cho

YUM-
MY
...

DRIP

UWA--
..!

DAD
...

WAH--
WAH--
AA--

UGH
--
...

WA-
AA-
AA-
A

YOU'VE
A------
---LWAYS
BEEN A
GOOD KID
...

...
TSU-
MUGI

DA

--
-AAA-
AAH-

TSU-
MU
...

TO-
DAY IS
ALSO A HUGE
SUCCESS
...!

DE
...

HEY
WE'RE
AMA-
ZING

DE-
LICIOUS
...

HEE
HEE

IT'S
SO FLUF-
FY--
!

THAT'S
GREAT
...

MM

TEE
HEE
HEE

I'M
SOR-
RY
...

TSU-
MUGI-
CHAN, WHAT
WERE YOU MA-
KING WITH
ALL THAT
CLAY?

THAT'S
RIGHT
!

Dad's
birth-
day pre-
sent
!

SWELL ...

I SEE

IT IS--! IT GOT ALL TINY BUT I'LL GIVE YOU A CLAYBURGER~~

AH- THAT'S RIGHT, I FORGOT.

WAS IT DAD'S BIRTHDAY TODAY ?

THANK YOU ...

SEN- SEI, TO- DAY IS YOUR BIRTH- DAY... ?

NO, IT'S FINE. I DON'T NEED IT?

LOVE

LOVE

I'LL GIVE IT TO YOU ...

AS YOUR PRE- SENT ...

SEN- SEI- SEN- SEI... !!!!

JUICY MIX OF DE- LICIOUSNESS IS PROBABLY THE BEST PART

SO

THIS

The Promised Hamburg

cook and eat the rest!

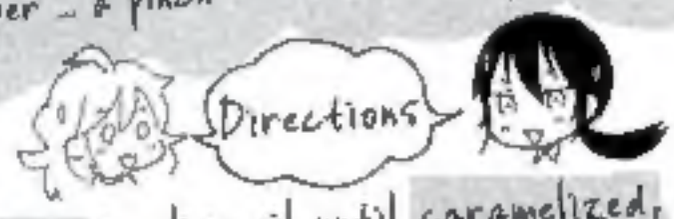
☆Ingredients☆ 3-4 servings

Ground Beef/Pork ... 300g
Onions ... 1
Egg ... 1/2
Panko ... 4 tbsp
Milk ... 2 tbsp
Salt ... 1/2 tsp
Pepper ... a pinch
Olive Oil ... 1 tbsp

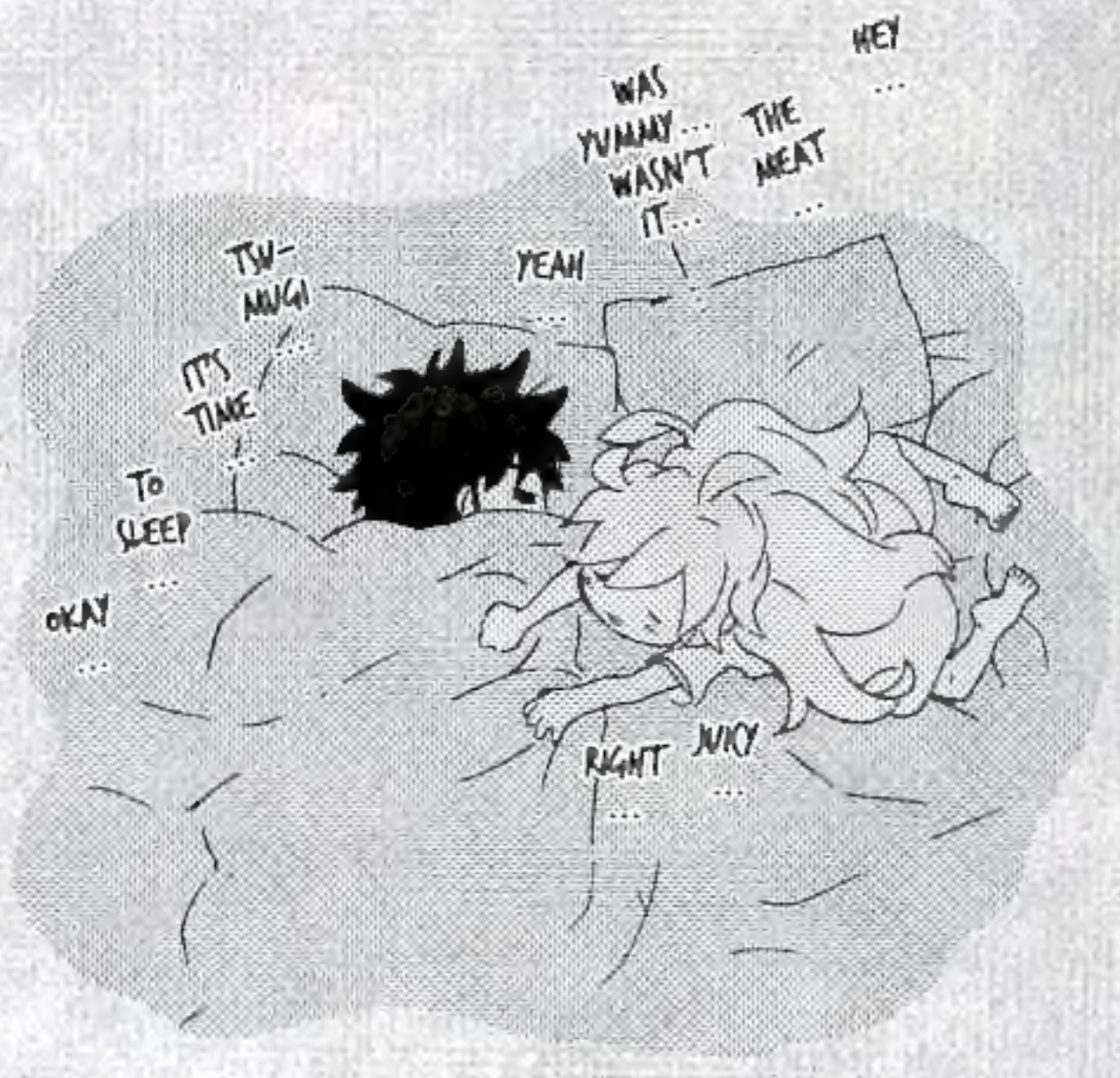
Sauce

Ⓐ Garlic ...To taste (minced) / Bay Leaves ... 2
Tomato paste (canned) ... 1 can (400g)

Ⓑ Salt 1/2 tsp / Pepper ... a pinch



1. Sauté minced onions in olive oil until caramelized, remove from heat and let cool. Soak panko in milk. Stir in egg.
2. Put ground meat in a large bowl, mix in salt and pepper with hands until sticky.
3. Mix in ① (half the onions) again until sticky. (Just half! / This)
4. Split contents of ② (bowl) into 3-4 parts. Use both hand to form patties while releasing trapped air. Shape into oval and make slight indent in the middle.
5. Using the same ① frying pan (I heated the onions) place ③ (the patties) is (if pan isn't non-stick, add oil.) Sear over medium heat. Once both sides are browned, place patties onto a plate.
6. Still using the ④ same pan, add olive oil and the ingredients from Ⓐ (the sauce) over low heat. Once fragrant, add the rest of the onions ① and canned tomato. Let simmer 5 minutes and add in Ⓑ. Place patties in pan ④ and close lid, letting simmer 7 minutes.
7. Remove bay leaves. Take care to not burn yourself and give the pan a quick shake before plating! ♡ Add the separately prepared sunny-side-up eggs for medama-yaki!


HEY
...
WAS
YUMMY...
WASN'T
IT...
THE
MEAT
...
YEAH
...
TW-
NNG!
...
IT'S
TIME
...
TO
SLEEP
...
OKAY
...
RIGHT
...
JUICY
...

WASHOKUDAN!!

Okonoya Miyaki-senpai's useless Food Knowledge

Don't miss the brilliant Translator's new irregular Column full of amazing food facts from Japan!

HI THERE! I'M THE TRANSLATOR, OKONOYA MIYAKI, AND I LIKE FOOD SLIGHTLY TOO MUCH.

SO HAMBURG STEAK (OR "HAMBAAGU" OR "HAMBURG," THEY ALL WORK.)

IN JAPANESE "ハンバーガー/HAMBAAGA" IS THE KIND WITH A BUN AND "ハンバーグ/HAMBAAGU" IS THE KIND WITHOUT. THIS VERY SLIGHT DIFFERENCE CAUSES ENDLESS CONFUSION TO FOREIGNERS COMING TO JAPAN FOR THE FIRST TIME (AND ENDLESS AMUSEMENT TO JAPANESE STAFF.)

TODAY WE'RE TALKING ABOUT THE LATTER.

IT'S DELICIOUS. IN FACT, OUR FEARLESS LEADER KOROKKEKKO'S FAVORITE FOOD IS HAMBUG STEAK. TO THE POINT WHERE IF WE WERE EATING OUT TOGETHER IT WAS PRETTY MUCH DECIDED THIS IS WHAT WE WOULD BE EATING.

That's true! I tried out many different Hamburg places & my favourite one is the one below!

SO WHAT IS IT?

HAMBURG STEAK IS BASICALLY JAPAN'S IDEA OF SALISBURY STEAK. GROUND MEAT PATTY + SAUCE.

IN THE WEST (OR AT LEAST WHERE I'M FROM) IT'S MORE OF AN AT-HOME FOOD. YOU DON'T REALLY SEE IT BEING SERVED AT PLACES LIKE YOU WOULD A CUT OF STEAK BUT IN JAPAN, THEY'RE COMMON BOTH IN AND OUTSIDE THE HOME WITH SEVERAL RESTAURANTS BEING DEDICATED ENTIRELY TO THE ART OF HAMBURG (SUCH AS GUSTO, OR MY PERSONAL FAVORITE PLACE-WITH-A-SILLY-NAME "BIKKURI DONKEY." THAT'S RIGHT ... THE PLACE IS CALLED "SURPRISE DONKEY" AND HAS INEXPLICABLE, CONTINENT-CONFUSED, AMAZON JUNGLE- WESTERN THEMED RESTAURANTS.)

IN JAPAN, HAMBURG STEAK COME IN A WIDE VARIETY OF SAUCES, THE TWO MOST COMMON BEING:

A RICH, DEMI-GLACE REDUCTION THAT GRACES THE RICH NATURAL VALLEYS OF LUSH HAMBURGER TERRAIN, CREATING GRACEFUL WATERFALLS DRIPPING OFF THE SIDES OF THE SLOPING MEAT CLIFFS OR...

...A JAPANESE STYLE PONZU TYPE SAUCE (CITRUS BASED TART, WATERY SAUCE) WITH GRATED JAPANESE DAIKON (DAIKON-OROSHI) GRACED WITH SPRING ONIONS. MUCH LIKE HOW THE NEW GROWTH OF SPRING PEAKS OUT FROM UNDERNEATH SNOWDRIFTS ATOP A MAJESTIC MEATY MOUNTAIN LOOKING OUT UPON A MOAT OF TANGY, SERENE PONZU FED FROM THE MELTING DAIKON PEAKS ABOVE... LIKE MT. FUJI OVER KAWAGUCHIKO.

YES, THIS IS JAPAN'S TRUE POWER. INTEGRATING NEW IDEAS, TECHNOLOGIES, AND TASTES - REFORMING AND ADAPTING TO SUIT THEIR OWN AESTHETICS, TRANSFORMING EVEN WESTERN-INSPIRED DISHES INTO A TOTALLY NEW AND UNIQUE JAPANESE EXPERIENCE.

AT HOME GENERALLY WE JUST EAT THEM WITH KETCHUP THOUGH SO...

...YEAH. NOTHING TRUMPS LAZINESS.

If you ever find yourself in Tokyo and want to eat for around 920-1000 yen, I recommend going to the shops of the Teppan Oukoku 鉄板王国 chain! Their meat has the softest consistency compared to other restaurants, they have free refills on soup & rice and even stamp collection cards (after 10 stamps you get one basic serving for free!)

Please support Amagakure Gido by buying Amaama to Inazuma once it's available in your region!

Chapter